

# DINNERWARE USER GUIDE

corona



# Recommendations and user guide

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## Manual Wash

It's done using three sinks: Dinnerware is submerged in water with soap, then rinsed in regular water. The faucet must be covered to avoid mechanical collisions with the dinnerware.

## Manual process

-Remove food: Remove solid residue from plate. This must be done by hand with gloves or with a plastic spatula.

-Pre-wash: Rinse the pieces in warm water to remove any residue left from the first process. This must be done only with dinnerware and cannot be mixed with any metallic elements

-Detergent wash: Completely submerge the dinnerware in warm water with soap. Soft sponges should be used.

-Rinse: The dinnerware is rinsed with hot water to remove the detergent from the pieces. This process must be done using clean and fresh water.

## AUTOMATIC WASH

The washing process is done in a dishwasher which does all the process of rinsing and soaping in different cycles.

### Automatic Process

- Remove food: Remove solid residue from plate.

- This must be done by hand with gloves or with a plastic spatula.

- Pre-wash: Rinse the pieces in warm water to remove any residue left from the first process. This must be done only with dinnerware and cannot be mixed with any metallic elements.

- Detergent wash: Machine cycle where the dinnerware is exposed with water and soap at a temperature of 149°F (65°C).

-Rinse: Machine cycle with fresh water at 179°F (82°C) with additives that can be shining or drying agents.

## DRYING PROCESS

If dinnerware is in a rotation, it can be left to dry at the ambient temperature. If dinnerware is going to be stored, it should be dried with a cloth to avoid water marks.

## THE DETERGENT

### Manual Wash

Should be liquid to avoid scratching the dinnerware. It should also be neutral to avoid drying out the skin of the washer and to protect the glaze of the dinnerware.

### Mechanical wash

Should be liquid to avoid scratching the dinnerware. In the rinse cycle, shining, rinsing and drying agent can be used to improve the shine in the dinnerware and to reduce the drying time.

## STORAGE

Dinnerware must be stored separately from the flatware, drinkware and cutlery.

Stack according to shapes and sizes.

When dinnerware is stored in metallic divisions, it is recommended to protect the pieces with a cloth to avoid contact between the metal and the porcelain. Do not store wet or moist dinnerware.



## RECOMMENDATIONS FOR THE REMOVAL OF DINNERWARE STAINS.

-Rust and metal scratches.

Produced by inappropriate washing, friction between pieces, contact with metallic utensils or the use of soft metal flatware.

To prepare the solution that helps soften stains, use one tablespoon of sodium bicarbonate for every liter of water. Boil the solution and introduce the stained dinnerware for 10 to 20 minutes, depending on the size and visibility of the stains.

This process should be done in a stainless-steel container. Please avoid aluminum containers.

When the dinnerware is removed, rinse well. If some of the stains remain, use an abrasive powder detergent and scrub with a soft sponge.

This last procedure should only be done in white glaze and by no means should be done on decorations.

-Coffee, tea, chocolate or cocoa stain.

These stains occur when the dinnerware is not washed for long periods of time after using.

It is recommended to introduce the stained dinnerware to water with 4% chloride for 20 minutes. Rinse and notice the difference.

## TO KEEP IN MIND

**To avoid breakage.**

-Separate the dinnerware from flatware, drinkware and other element.

-Trays must be balanced and never overload.

-Use comfortable and safe footwear.

-Avoid irregular and slippery surfaces.

-Always indicate wet floors or floors that are being cleaned with appropriate wet floor signage.

-Avoid friction between pieces to reduce scratches.

-To stack use these maximums.

- o 30 pieces for plates larger than 8 ½ in
- o 5 pieces for plates smaller than 8 in
- o 3 for mugs and cups.

-Remove all solid residue from plates before cleaning. This must be done by hand or with a plastic spatula, never with metallic elements.

-Avoid leaving coffee or chocolate residues for more than 24 hours.

-Faucets and knobs must be covered to avoid mechanical collisions with the dinnerware.

-Avoid storing moist or wet pieces.